

airlie

2022 ROSÉ OF PINOT NOIR



Tasting Notes:

Deliciously dry, this lively rosé has notes of strawberry, cranberry and raspberry. Extended skin contact provided the rich color and medium body.

Winemaking Notes:

Wanting to create a more full-bodied Rosé the fruit was gently destemmed into a small fermenter and allowed to sit on its skins for three days. After sufficient color development and a touch of tannin building the juice was drained off and transferred to neutral French oak barrels for fermentation. The skins were lightly pressed off and the press juice also sent to neutral French oak barrels. Everything was inoculated with a variety of yeasts and allowed to ferment to dry and sulfured. We racked the wine to tank in January where it was cold stabilized and cross-flow filtered. The wine was sterile bottled under screw cap in March 2023.

Harvest Notes:

The 2022 growing season started early when a warmish March had us envisioning an early bud break and subsequent harvest. Then April came and the Willamette Valley was hit by a hard freeze event that threw everything in disarray. Not every vineyard was affected equally by the freeze with damage ranging from total losses to spotty losses, to no loss at all and, because of the timing, some couldn't tell if they had been damaged until weeks later. Our estate Dunn Forest vineyard fell into the latter category and in the end, we were hit hard but it was not a total loss, we still had some fruit. Summer came in cool and wet and by July the grapes were clean and healthy but weeks behind schedule. Fortunately, a nice warm August and September, followed by a beautiful October helped the fruit turn the corner just in time for a hurried harvest when the rains began.

Our estate vineyard, Dunn Forest, is LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 13.6%
pH: 3.58
Titrateable Acidity: 6.1 g/L
Residual Sugar: 0.4%
Malolactic: no
Barrel Aging: 4 months
Cooperage: neutral French oak
Number of Cases: 239

Harvest Information:

Appellation: Willamette Valley
Clones: 115, 777, Pommard
Vineyard Source:
Dunn Forest (Estate) planted 1983 & 2008
Harvest Date: Oct 19th
Sugar: 21.5^o Brix
pH: 3.2
Titrateable Acidity: 8.0 g/L

